

CARL EHRHARD



Roter Riesling "Amphora" Trocken Rüdesheim, Rheingau, Germany

GRAPE VARIETIES

100% Red Riesling

BACKGROUND

Red Riesling is a very old variety native to the Rheingau. It was thought to be completely extinct for most of the last century until a few vines were discovered by The University of Geisenheim in an old vineyard. The University successfully propagated this stock and roughly 20 acres are planted in the Rheingau today. The grape's shiny red skins look more like Pinot Gris than Riesling, and it has more acidity than a normal Riesling grape. It also ripens later.

PRODUCTION

The few winemakers who grow Red Riesling today make a simple, easy-drinking white wine with a little bit of residual sugar. Carl loves the grape's naturally high acidity and distinct character, so he makes a dry wine to drink with food. The grapes are harvested very late, destemmed, and left in contact with the skins for two days to amplify structure and extract a little bit of color – somewhere in between Carl's Blanc de Noirs and Rosé. After pressing, the wine is slowly fermented over many months by natural, ambient yeast in Amphora where it spends about one year in total. When the next harvest is ready to come in, the wine is racked into 1200L neutral barrels to mature for another year. (Carl calls this "ripening".) Extended aging in Amphora and barrel allows a little oxygen to slowly work into the wine. Exposure to too much oxygen would spoil it, but this long 'micro-oxidization' does the opposite, and stabilizes it. This crucial process eliminates the need for any added sulfur, so the wine is completely natural. It is bottled without filtration.

ESTATE

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six prime vineyards around the town of Rüdesheim in the Rheingau region of Germany. The estate has been in the family since 1815 and was taken over in 1998 by Carl, his wife Petra and their three daughters.

TASTING NOTE

Delicately perfumed with sweet pear, honeysuckle and hints of petrol, this crisp Red Riesling floats on the palate. Lively, fresh and playful, the lengthy finish is chock-full of tropical fruits, Meyer Lemon, and minerals.

FOOD PAIRING

Pair as you would any dry Riesling with chicken, seafood and salty cheeses.



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